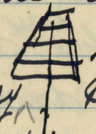
for the milk. It was reckoned generally that a pound of cheese could be made from a gallon of milk. As the whole of the cattle of that early period in Canterbury was the shorthorn, that would be I think somewhat the same proportion as now for the same quality of Cattle. By the "rule of thumb" method therefore fifty gallons of milk would make fifty pounds of cheese. This receiving Vat ought hold one hundred gallons. There was required a Breaking down rake something like this  . A large perforated box vat for holding the curds after draining off the whey, that had not been drawn off this box put under a press & pressure applied to force out all the liquid possible. Also a Curd mill to break up the same curds again, after which the salt was applied. A plentiful supply of fuel to heat up water or whey. also a thermometer to test the heat required.

Milk supplied at the evenings milkings were strained into the Large open vat: The next morning this milk was stirred with the rake as mentioned and together with the evenings milk was mixed. Hot water was applied as necessary to bring the heat of the mixed milk up to 98 or 100 degrees Fah. Continual stirring was necessary, so that the cream that may have arisen on the evenings milk would be thoroughly

incorporated again. When this was done rennet was applied so as to coagulate the whole and in addition was added a little colouring matter called annato. The process of proper coagulation would generally take about half an hour or so, which could be judged by a slight pressure on the surface applied by a small round piece of wood. When properly coagulated, the rake was used to break up the thickened milk, this continued stirring was for ten minutes, when the whole was allowed to settle for five minutes or so. This whey as it was called was drawn off either by dishing it off, or the use of a syphon. When the bulk was drawn off, a further stirring for ten minutes was done. But in the meantime some more heated whey was put in to keep up the temperature. After a further drawing off the temperature was seen to, and raised to 100 degrees kept at the usual height by the addition of further heated whey. Stirring again for a further five minutes the whole of the solids sank to the bottom, which was left there after the final drawing off. It ought be mentioned that as the vat, or tub, itself was of wood there was no other means applicable to keep up the temperature. The curd was left to cool off for about half an hour, to assist this, the whole solid mass